

# Cwellyn Arms Evening Menu

## Homemade Starters & Snacks

**Homemade Soup of the day** from 6.95  
Served with homemade crusty roll from

**Garlic Prawns** 8.45  
In a creamy sauce with toasted brioche and salad

**Welsh Rarebit** **V** 7.45  
On our homemade toasted bread with salad

**Pork & Black Pudding Bonbons**  
Apple compot, aioli, rocket £9.45

**Golden Cenarth Baked Brie**  
Welsh brie baked with honey & hazelnuts. Toasted bread, mixed leaves & red onion & port jam 9.95

**Sticky Chicken Wings** 9.45  
In our homemade garam masala & date marinade. With Coleslaw & Aioli

**Garlic crusty roll** 4.00 *with cheese* 5.50

## Homemade Mains

### Pub Classics

**Cwellyn Arms Fish Pie** **GF\***  
Smoked haddock, salmon, cod & king prawns in a creamy vermouth sauce topped with buttered mash & parmesan, served with rocket & parmesan 22.95

**Bangers & Mash**  
Trio of award winning pork and leek sausage, buttered mash, sunblush tomato, roasted shallot & onion gravy 16.95

**Sous vide & Char Grilled Sirloin Steak** **GF**  
*(8oz uncooked) sous vide to Med/rare with garlic & bay but can be cooked to your liking upon request, (rare & blue steaks cooked to order & not sous vide) with balsamic & Bay roasted tomato, rocket & parmesan salad & homemade chips 26-95*  
**Pepper sauce** 3.95 **V**      **Diane Sauce** 3.95 **V**

**Steak & Kidney Pie**  
Shortcrust pastry with herbs, wholegrain mustard garden peas & chips 19.95

### Low & Slow

*Our most tender dishes, cooked at low temperature for up to 24hrs*

**24hrs Slow Cooked Pork Belly, GF\***  
Roasted garlic, leek & pea risotto cakes, braised red cabbage, caramelised apple & shallot puree, crackling & Madeira jus £23.95

**Harissa & Preserved lemon Chicken Supreme**  
With sweet potato & roasted garlic puree, charred Aubergine & courgette, Nigella seed, Saffron yogurt & Pomegranate molasses 18.95 **GF\***

**24hrs Slow Cooked Beef Short Ribs**  
Bacon Badger (Bacon, potato & onion encased in a rich suet pastry roulade), braised leek & red wine jus £26.95

**Sous Vide Rump of Welsh Lamb** **GF\***  
Served medium rare with buttered mash, braised & roasted carrots & Jus 26.95

Please see our vegan dishes at the back ☺  
**Vegan Dishes**

### Gourmet Vegan Burger **Ve N**

Parsnip, cashew & walnut Moroccan burger with dates and apricots. Served in a sourdough bun with lettuce, tomato & pineapple salsa with homemade chips 18.95

### Leek, Red Lentil & Coconut Dhal **Ve GF\***

With Roasted squash & asparagus. Served with pickle shallots, coriander and rice £17.45

## Sides

Homemade Chips 4.95  
Roasted Carrots or Mash 4.95  
Red Cabbage 4.95 **Ve**  
Cheesy Garlic crusty roll 5.50  
Pepper sauce 3.95 **V**

Cheesy Chips 6.95  
Mixed Leaf Salad 4.75  
Garlic crusty roll 4.00  
Crusty Bread roll 2.45  
Diane Sauce 3.95 **V**

**Roast of the Day available on Sunday** - (please check at the bar) served with seasonal vegetables, braised red cabbage, Roast potatoes, cauliflower cheese, Yorkshire pudding and gravy - from £15.95

## Desserts

All our desserts our homemade on the premises

### Yr Wyddfa Pôb **V**

The dessert formerly known as Baked Snowdon. Genoise sponge, fresh raspberries, homemade ice cream encased in Italian meringue and baked 8.50

### Espresso & Tia Maria Tiramisu **V N** 8.95

Cherry compote and Hazelnut ice cream

### Welsh Spiced Rum and hibiscus chocolate torte **V**

Biscuit base, salted caramel mascarpone 9.45

### Sticky Toffee Pudding **V**

Butterscotch sauce & homemade Vanilla ice cream 8.95 **N**

### Homemade Scone

With Bonne Maman jam and cream 3.95

### Cheese & Biscuits 10.95

Locally sourced cheese including Perl las blue cheese, Dragon Cheddar and Celtic Promise Served with homemade chutney

### Homemade Ice cream **V**

Vanilla or Hazelnut **N**

### Homemade Sorbet

Chocolate **Ve**

1 scoop 2.75

3 scoop 7.75

### Lemon & Ginger nut Posset **V**

With homemade shortbread 8.95

2 x sausages £4.50

Dog ice cream for you little companion is available to order ☺ £2.75



**GF\* - please mention GF when ordering /V - vegetarian/Ve- Vegan/N - contain Nuts**: Allergen information: Some of our menu items contain nuts, gluten or other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff who may be able to help you make an alternative choice. **Please mention any allergy when ordering.**